

## Jaggery Idli



### Ingredients:

**Idli Batter – 2 cups**  
**Jaggery – 1 cup, powdered**  
**Coconut – 3/4 cup, grated**  
**Moong Dal – 1/2 cup**  
**Cardamom Powder – a pinch**

### Method:

- 1. Mix the jaggery with little water and strain.**
- 2. Gently boil the strained jaggery water and add to the idli batter.**
- 3. Dry roast the moong dal till golden and add to the batter along with cardamom powder.**
- 4. Pour the batter into idli moulds and sprinkle grated coconut on top.**
- 5. Steam cook until done.**
- 6. Serve with chutney of choice.**